

# Vatun vattu

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **4.2**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **9.5 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **65 C**, Time **45 min**

## Mash step by step

- Heat up **6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **60 min** at **65C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **9.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1 kg (50%)	83 %	5
Grain	Viking Pilsner malt	0.75 kg (37.5%)	82 %	4
Grain	Castle Château Acid	0.25 kg (12.5%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	10 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Raspberry Purée	1250 g	Secondary	7 day(s)
Spice	Pink Himalayan Sea Salt	7 g	Boil	10 min
Water Agent	Coriander Seeds	7 g	Boil	10 min

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Castle Château Acid to be added after 60 mins of mashing the base malts.  
*Aug 14, 2018, 8:59 AM*